

**WEST**☐ Generate Collection☐ Print

L35: Entry 18 of 34

File: JPAB

Nov 10, 1998

PUB-NO: JP410295317A  
DOCUMENT-IDENTIFIER: JP 10295317 A  
TITLE: PRODUCTION OF SPICE

PUBN-DATE: November 10, 1998

## INVENTOR-INFORMATION:

NAME

COUNTRY

WATANABE, IWAO

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

WATANABE IWAO

APPL-NO: JP09106308

APPL-DATE: April 23, 1997

INT-CL (IPC): A23 L 1/22; A23 L 1/221

## ABSTRACT:

PROBLEM TO BE SOLVED: To provide a method for producing a spice that can reduce use of salt than that of a food pickled with salt, can eliminate odor peculiar to the pickle, and can takeout more sweetness than the pungent taste of a Guinea pepper, can moderate irritating ingredients of the guinea pepper, and can eliminate a hot feeling after a meal peculiar to the Guinea pepper by using a rice Koji (yeast).

SOLUTION: This method for producing a spice comprises a drying step 1 for forcedly and nearly completely drying a Guinea pepper matured red, a milling step 2 for milling the completely dried Guinea pepper, a charging step 3 for charging the dried powdered Guinea pepper, a rice Koji, warm water and salt in a prescribed proportion, a fermenting and aging step 4 for aging the charged mixed raw material in a warm chamber for a prescribed period, a grinding and kneading step 5 for nearly completely grinding the fermented and aged mixed raw material and a finishing and aging step 6 for aging the ground and kneaded raw material, ground and kneaded in the grinding and kneading step 5 for a prescribed period.

COPYRIGHT: (C)1998,JPO

**WEST**[Generate Collection](#)[Print](#)

L35: Entry 18 of 34

File: JPAB

Nov 10, 1998

PUB-NO: JP410295317A  
DOCUMENT-IDENTIFIER: JP 10295317 A  
TITLE: PRODUCTION OF SPICE

PUBN-DATE: November 10, 1998

## INVENTOR-INFORMATION:

NAME

COUNTRY

WATANABE, IWA0

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

WATANABE IWA0

APPL-NO: JP09106308

APPL-DATE: April 23, 1997

INT-CL (IPC): A23 L 1/22; A23 L 1/221

## ABSTRACT:

PROBLEM TO BE SOLVED: To provide a method for producing a spice that can reduce use of salt than that of a food pickled with salt, can eliminate odor peculiar to the pickle, and can takeout more sweetness than the pungent taste of a Guinea pepper, can moderate irritating ingredients of the guinea pepper, and can eliminate a hot feeling after a meal peculiar to the Guinea pepper by using a rice Koji (yeast).

SOLUTION: This method for producing a spice comprises a drying step 1 for forcedly and nearly completely drying a Guinea pepper matured red, a milling step 2 for milling the completely dried Guinea pepper, a charging step 3 for charging the dried powdered Guinea pepper, a rice Koji, warm water and salt in a prescribed proportion, a fermenting and aging step 4 for aging the charged mixed raw material in a warm chamber for a prescribed period, a grinding and kneading step 5 for nearly completely grinding the fermented and aged mixed raw material and a finishing and aging step 6 for aging the ground and kneaded raw material, ground and kneaded in the grinding and kneading step 5 for a prescribed period.

COPYRIGHT: (C)1998,JPO

**WEST**

Generate Collection

Print

L36: Entry 2 of 3

File: JPAB

Oct 26, 1988

PUB-NO: JP363258558A

DOCUMENT-IDENTIFIER: JP 63258558 A

TITLE: EXTRACTION AND SEPARATION OF RED PEPPER ESSENCE, HOT ESSENCE AND RED DYESTUFF FROM FED PEPPER

PUBN-DATE: October 26, 1988

## INVENTOR-INFORMATION:

NAME

COUNTRY

MORI, AKIRA

MORIKAWA, KATSUMI

MATSUYA, TOSHIHIKO

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

MORI SEIYU KK

APPL-NO: JP62094787

APPL-DATE: April 16, 1987

US-CL-CURRENT: 426/650

INT-CL (IPC): A23L 1/27; C09B 61/00

## ABSTRACT:

PURPOSE: To efficiently obtain high-quality red pepper essence having a high content of red dyestuff in a natural state, by drying red pepper, grinding and bringing into contact with supercritical carbondioxide gas.

CONSTITUTION: Dried and ground red pepper is fed to an extracting bath, brought into contact with supercritical carbondioxide gas under critical pressure &sim; 500kg/cm<sup>2</sup> at critical temperature &sim; 85°C and an extract is introduced to a separating bath to separate red pepper essence. Preferably dried and ground red pepper is brought into contact with supercritical carbondioxide gas under critical pressure &sim; 170kg/cm<sup>2</sup> at critical temperature &sim; 85°C and hot essence is separated from the extract as a first process. The red pepper from which the hot essence is extracted in the process is brought into contact with supercritical carbondioxide gas under 170&sim;500kg/cm<sup>2</sup> at critical temperature &sim; 85°C and a red dyestuff is separated from the extract.

COPYRIGHT: (C) 1988, JPO&amp;Japio

# WEST Search History

DATE: Thursday, May 29, 2003

**Set Name** **Query**  
side by side

**Hit Count** **Set Name**  
result set

*DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=OR*

L36	L35 and (grinding near pepper)	3	L36
L35	L34 and ((drying or dried) same pepper\$)	34	L35
L34	L33 and (grinding same pepper\$)	53	L34
L33	L1 and (drying or dried)	10163	L33
L32	L16 and (cut\$ same vegetable\$)	23	L32
L31	L30 and (vegetable\$ same ("high temperature"))	17	L31
L30	L29 and (steam same ("high temperature"))	153	L30
L29	L28 and (steam same ("high pressure"))	268	L29
L28	L27 and (steam)	780	L28
L27	L26 and ("high pressure")	1848	L27
L26	l6 and ("high temperature")	8636	L26
L25	L23 and (vegetable\$ same dichloroisocyanurate)	0	L25
L24	L23 and (vegetable\$)	5	L24
L23	L21 and (steriliz?)	26	L23
L22	L21 and (steriz?)	0	L22
L21	dichloroisocyanurate	1538	L21
L20	l1 and (dichloroisocyanurate same sodium)	0	L20
L19	dichloroisocyanurate	19	L19
L18	L17 and (dichloroisocyanurate)	0	L18
L17	L16 and ("chemical sterilization")	4	L17
L16	L8 and (seeds near remov\$)	283	L16
L15	L13 and (heat\$ same vegetable\$)	7	L15
L14	L13 and (heat\$ same vegetabl\$)	7	L14
L13	L12 and (heat\$)	44	L13
L12	L11 and (reduc\$ near bacteria)	55	L12
L11	L10 and (reduc\$)	3218	L11
L10	L8 and (bacteria)	3638	L10
L9	L8 and (steriliz\$)	2639	L9
L8	L7 and (remov\$)	13278	L8
L7	L6 and (seeds)	18118	L7

*DB=USPT; PLUR=YES; OP=OR*

L6	vegetable\$	75050	L6
----	-------------	-------	----

*DB=USPT,PGPB,JPAB,EPAB,DWPI,TDBD; PLUR=YES; OP=OR*

L5	L1 and (steriliz\$) and (steriliz\$ near pepper\$)	6	L5
L4	L1 and (steriliz\$) and (steriliz\$ near pepper\$)	0	L4
L3	L2 and (dicholoisocyanurate)	0	L3
L2	L1 and (steriliz\$)	3105	L2
L1	pepper\$ and red\$	17722	L1

END OF SEARCH HISTORY